

SUMI

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STARTERS AND SALADS

EDAMAME (VEGAN)	5
MUSHROOM MISO SOUP (VEGAN)	5
AGEDASHI TOFU (VEGAN)	7
NASU DENGAKU (VEGAN)	8
SCALLOP SAFFRON KINMIZU	15
SESAME SEAWEED SALAD (VEGAN)	11
GARDEN SALAD (VEGAN)	10
NAMERO	20
TUNA TATAKI	18

IMPERIAL CAVIAR 20G	60
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SASHIMI CHEF'S SELECTION

3 TYPES	28
5 TYPES	38
SUMI PLATTER	

NIGIRI 2 pieces

AKAMI - lean red tuna	12
CHUTORO* - medium fatty tuna	15
OTORO* - fatty tuna	18
SAKE* - salmon	9
HAMACHI* - yellowtail	10
SUZUKI - seabass	9
HOTATE* - scallop	13
IKURA - salmon roe	13
TORO & BOTAN EBI	

TEMPURA

SEAFOOD CATCH OF THE DAY

VEGETARIAN SEASONAL

TEMAKI 1 piece

DOUBLE TUNA	11
Diced red tuna with wasabi and soy	
TORO-TAKU*	15
minced fatty tuna with fermented radish, chives and soy	
SAKE*	9
chopped salmon with soy and black sesame	
IKURA	18
soy marinated salmon roe	
SUZUKI	10
chopped seabass with kizami wasabi, shiso and white sesame	
HOTATE*	14
diced scallop with shiso flowers and soy	
HAMACHI*	12
chopped yellowtail with myoga-shiso, white sesame and soy	
WAGYU TEMAKI	15
decription	
YASAI (VEGAN)	8
pickled carrot and mooli radish with chives, avocado and sesame yuzu sauce	

ROBATA

SALMON TERIYAKI	24
CATCH OF THE DAY	Market price
JAPANESE A4 WAGYU 100G STRIPLOIN	70
RARE BREED PORK	29
DUCK BREAST	32

GOHAN

BEEF GOHAN	40
YASAI GOHAN (VEGAN)	26
SEAFOOD GOHAN	40